



Tuscan Grilled Shrimp

Ingredients:

4 Lbs.	Linguine Pasta
5/8 Cup	Olive Oil
2 ½ Cups	Zucchini Squash thin strips
2 ½ Cups	Yellow Bell Pepper 1" strips
2 ½ Cups	Chopped Roma Tomato
4 Tbsp.	Minced fresh Garlic
1 ¼ Cup	Chopped Green Onion
¼ Cup	Tuscan Seasoning (recipe follows)
2 ½ Cups	Dry White Wine
7 Cups	Small Raw Shrimp
5/8 Cup	Fresh Lemon Juice
7 ½ Cups	Heavy Cream
2 ½ Cups	Parmesan Cheese Grated
7/8 Cup	Fresh Parsley Chopped

Tuscan Seasoning Mix:

¾ Cup	Paprika
½ Cup	Salt
½ Cup	Garlic Powder
1/3 Cup	Black Pepper Ground
1/3 Cup	Cayenne Pepper
1/3 Cup	Dried Oregano
1/3 Cup	Dried Thyme

(Place all ingredients in bowl, stir well. Store in an airtight container and use as needed.)

Directions:

1. Cook dry pasta to al dente, about 8 minutes. Drain and toss with ¼ of oil. Cover and keep warm.
2. Heat oil over medium heat, add peppers, squash, cook until soft. Add garlic, green onions, tomatoes and 2 Tbsp. of seasoning mix; cook and stir. deglaze with wine and cook until almost completely reduced.
3. Add shrimp and ¼ cup of seasoning, cook shrimp until pink.
4. Add lemon juice and cream, bring to boil, cook until cream starts to thicken. Add cooked pasta, cheese and parsley. Toss to combine and until pasta is heated through.
5. Garnish with additional green onions and serve.

